

# Temperature & Sanitizer Monitoring Form

### 3-Compartment High Temperature

Name: \_\_\_\_\_ Month: \_\_\_\_\_ Year: \_\_\_\_\_

**Directions:**

1. Complete this form prior to each meal
  2. Attach thermal strip, with sensor 160°, to a tray or plate and run through machine.
  3. Record date, initials, and temperatures for each compartment
  4. If temperatures are outside the acceptable range or the thermal strip does not turn to black, indicate corrective action on form.

## Temperature Standards:

Wash temperature: 150-160°F

Rinse temperature: 160-170°F

Final rinse temperature 180-194°F

Rinal rinse pressure: 15-25 psi